



CASA BARÚ

PURE POT STILL RUM



CASA BARÚ RUM

Casa Barú is a premium rum brand from Panama, known for its craftsmanship and high-quality ingredients.

Casa Barú carefully sources sugarcane syrup from the lush Chiriqui Highlands, near the Barú volcano, ensuring that each bottle of rum captures the essence of its tropical roots. Its dedication to artisanal copper pot still distillation and the meticulous aging process in ex-Bourbon and Rye whiskey barrels give Casa Barú a distinct character that is both bold and mellow.

The brand offers a variety of rum expressions, from unaged white rum to more aged, full-bodied offerings. Each bottle is a testament to the skill and expertise of co-founder Dick Barba, who oversees the creation of Casa Barú rum, ensuring consistency and excellence in every batch.

Casa Barú also places a strong emphasis on sustainability and environmental responsibility. The brand is committed to preserving the natural beauty of the Chiriqui Highlands. This commitment is reflected not only in their sustainable sourcing of sugar cane syrup, but also in its eco-friendly production practices.

As a result, Casa Barú has built a loyal following of rum connoisseurs who appreciate both the quality of the product and the ethical standards the brand upholds. Whether enjoyed neat, on the rocks, or in cocktails, Casa Barú rum offers an exceptional drinking experience that appeals to both seasoned rum aficionados and newcomers alike.





Casa Barú Rum - Why are we different?




We are sourcing local sugar cane, artisanal syrup, distill in copper pot stills and age in-house.

We do not buy industrial alcohol nor have 3rd parties blend our rums, which is unique.

We are the first end-to-end premium Panamanian rum using pot stills, managing the process from farm to bottle.



CASA BARÚ PORTFOLIO

Variant	Casa Barú White 70cl - 40%	Casa Barú Double Crop 70cl - 40%	Casa Barú 5 YO 70cl - 40%
			
Description	Floral and Fruity notes with rich flavours from our artisanal virgin honey syrup from local cane growers, an elegant and smooth white rum with notes of coffee and stonefruit	Floral and citrus notes stand out, with a subtle background of tropical fruits and fresh cane, and a light touch of vanilla and oak. In the mouth, spicy, citrus and fruit amalgam notes	Premium 5YO Pure Single Rum from copper pot stills and artisanal local honey syrup in small batch barrels. Velvety smooth, caramel notes and candied fruit and orange peel: a sipping rum with nothing bought or blended
Signature Serve	Premium cocktails – Daiquiri, premium Mojito	Premium cocktails - Rum Old Fashioned	Enjoyed neat on the rocks
Consumer price	€29	€44	€44



CASA BARÚ PORTFOLIO PIPELINE

Variant	Casa Barú Cask Finish 70cl - >40%	Casa Barú Spiced 70cl - 35%
		
Description	5YO Blenders Series of delicious barrel finish range - limited editions	Spiced rum from copper pot still Casa Barú combined with hand selected botanicals from Panama's rainforest region on the slopes of Barú' Volcano
Signature Serve	Enjoyed neat on the rocks	In the mix
Consumer price	> €50	€30